



## MONTEREY 2021 PINOT NOIR ROSÉ

### ***Delicate. Crisp. Vibrant.***

*"Delicate aromas of orange blossom, RASPBERRY and WATERMELON are supported by subtle mineral notes and flavors of STRAWBERRY, Pink Lady apple and orange creamsicle. Juicy acidity and flinty mineral notes drive a long finish."*

CRAIG McALLISTER, WINEMAKER



### THE STATS:

Appellation: Monterey  
Composition: 100% Pinot Noir Rosé  
Alcohol: 13.5%  
T.A.: 5.6 g/L  
pH: 3.55

Our original name, La Crema Vinera, means "best of the vine," setting the standard for all we do since 1979. Our family-owned and operated winery focuses exclusively on cool-climate appellations. We're continually exploring these very special regions—passionate in our belief that they make uniquely expressive and elegant wines.

### A REMARKABLE PLACE

The Monterey AVA consists of a long valley stretching from the cold Monterey Bay to the far Southeast reaches of the Salinas Valley. An ever-present breeze and maritime influence rise from the ocean, cooling vast expanses of rolling vineyards. Sourced primarily from the Panorama vineyard along with four other distinct vineyard sites spread out across the Monterey appellation, this rosé captures the diverse flavor characteristics of the Monterey AVA.

***It's one of the world's best cool-climate appellations.  
It's a place for La Crema.***

### EXCEPTIONAL GRAPES

Following a relatively dry winter, the 2021 growing season in Monterey was for the most part cool. The marine layer was pretty much constant in Monterey this year when other parts of the state were clear and hot. The resulting cool temperatures gave a long growing season where ripening progressed slowly. When the marine layer did abate in early September the warmer weather peppered with a couple of very hot heat spikes bought a quick onset to harvest. Our 2021 Rose harvest began on September 14th.

### ARTISAN WINEMAKING

***Our small-batch, hands-on techniques continued into the winery.***

The grapes were gently pressed and fermented in stainless steel tanks at cool temperatures to preserve fresh fruit characteristics. The finished wine is left on lees for two to three months prior to blending and bottling for added complexity.

***Each sip says Monterey. Smooth and elegant. Bright and exotic. Fresh. Juicy. And just a little wild.***